Mint Jelly\n

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Ingredients\n

1 1/2 cups of firmly packed mint leaves\n

2 1/4 cups of water2 tblsp lemon juice\n

3 1/2 cups of sugar (I use raw, unbleached sugar)\n

Green food coloring (optional, the mint jelly is clear otherwise)\n

1 pouch of liquid pectin\n

4 8-ounce jelly jars (approx)\n

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Instructions\n

The key…Freshness!!! It is important to select the freshest produce when making any meal and even more so when working with herbs. Although I keep a small herb garden handy on my back deck, I head to my garden in the morning to select fresh mint.\n

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After cutting, or purchasing, your mint be sure to clean and rise it with cold water in a colander being sure to remove any leaves that look ill in appearance. I purposely select only the finest leaves when canning. Using your thumb nail, pinch off each perfect lead you intend to use in the jelly and set aside. Do not use the stem. After measuring 1 1/2 cups of firmly packed mint leaves, chop finely.\n

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In a large saucepan, (I prefer stainless steel) combine mint and 2 1/4 cups of water. Bring to a boil. Remove from heat, cover and let steep for 10 minutes.\n

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Place cheesecloth over your canning funnel or sieve and have a large glass dish ready to catch the liquid. I use my 2 cup glass measuring cup so I can measure the liquid without having to dump the liquid a second time possibly losing precious liquid. Gently and slowly pour the mint water over the cheesecloth. Let your funnel/sieve sit over the glass dish until enough liquid has dripped giving you a full 1 3/4 cups.\n